Class Hours: 1.0          Credit Hours: 1.0
Laboratory Hours: 0.0          Revised: Fall 2011

NOTE: This course is not designed for transfer credit.

Catalog Course Description:

This introductory culinary course prepares students to learn the science of the palate, knife skills, including use and maintenance, and the development of stocks and basic soups.

Entry Level Standards:

Students must be able to read and write at the college level.

Prerequisites:

None

Textbook(s) and Other Course Materials:


I. Week/Unit/Topic Basis:

<table>
<thead>
<tr>
<th>Week</th>
<th>Chapter</th>
<th>Topic</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>1, 7</td>
<td>Professionalism, Kitchen Staples</td>
</tr>
<tr>
<td>2</td>
<td>6</td>
<td>Knife Skills</td>
</tr>
<tr>
<td>3</td>
<td>9</td>
<td>Mise en Place</td>
</tr>
<tr>
<td>4</td>
<td>10</td>
<td>Principles of Cooking</td>
</tr>
<tr>
<td>5</td>
<td>11</td>
<td>Stocks and Sauces</td>
</tr>
</tbody>
</table>

II. Course Goals*:

The course will:

A. Extend student ability to recognize various spices and flavorings by scent, texture, taste, and feel. (I, VI, VII, VII)

B. Expand the student’s awareness of flavors and a sense of their mutual compatibilities and nuances. (I, II, III, VII)

C. Enhance student ability to care for and use knives properly. (I, II, III, VII)
D. Guide students to be able to cut foods into a variety of classic shapes. (I, II, III, VII)
E. Extend student knowledge of the various stocks, their preparation and uses. (I, II, III, VI)
F. Extend student knowledge of the five base sauces and how they manifest into multiple derivations. (I, II, VII)
G. Guide students to command a knowledge of multiple soup recipes and preparations to include thickened soups, clear soups, pureed soups and cream soups. (I, II, III, VI)

* Roman numerals after course objectives reference Educational Objectives of the Business Administration degree program.

III. Expected Student Learning Outcomes*:

The student will be able to:

1. Identify 95% of all tested spices and flavorings in a blind taste test. (A,G)
2. Explain spice and flavoring combinations in proper combinations and appropriate ratios. (B,C,F)
3. Demonstrate how to sharpen and store knives correctly. (C,E)
4. Explain the different types of knives and their specific uses. (B,A,E)
5. Demonstrate the proper techniques for using specific knives. (B,C,F)
6. Replicate the classic culinary cuts for various foods using the proper knives. (B,C,F)
7. Prepare varied stocks from scratch. (C,E)
8. Prepare all the base sauces. (C,E)
9. Prepare multiple sauces derived from the base sauces. (B,A,E)
10. Prepare multiple types of soups. (B,C,F)

* Capital letters after Expected Student Learning Outcomes reference the course goals listed above.

IV. Evaluation:

A. Testing Procedures:

Students are evaluated primarily on the basis of tests. A minimum of three exams must be given.

B. Laboratory Expectations:

N/A

C. Field Work:

Students will be responsible for two written reports based on information from hospitality professional trade journals.

D. Other Evaluation Methods:
Class participation, group work, and homework will also comprise the final grade for the course. Full details will be provided the first week of class via a syllabus supplement.

E. Grading Scale:

<table>
<thead>
<tr>
<th>Score</th>
<th>Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>92 - 100</td>
<td>A</td>
</tr>
<tr>
<td>89 - 91</td>
<td>B+</td>
</tr>
<tr>
<td>82 - 88</td>
<td>B</td>
</tr>
<tr>
<td>79 - 81</td>
<td>C+</td>
</tr>
<tr>
<td>72 - 78</td>
<td>C</td>
</tr>
<tr>
<td>65 - 71</td>
<td>D</td>
</tr>
<tr>
<td>Below 65</td>
<td>F</td>
</tr>
</tbody>
</table>

V. Policies:

A. Attendance Policy:

Pellissippi State expects students to attend all scheduled instructional activities. As a minimum, students in all courses (excluding distance learning courses) must be present for at least 75 percent of their scheduled class and laboratory meetings in order to receive credit for the course. Individual departments/programs/disciplines, with the approval of the vice president of Academic Affairs, may have requirements that are more stringent. In very specific circumstances, an appeal of the policy may be addressed to the head of the department in which the course was taken. If further action is warranted, the appeal may be addressed to the vice president of Academic Affairs.

B. Academic Dishonesty:

Academic misconduct committed either directly or indirectly by an individual or group is subject to disciplinary action. Prohibited activities include but are not limited to the following practices:

- Cheating, including but not limited to unauthorized assistance from material, people, or devices when taking a test, quiz, or examination; writing papers or reports; solving problems; or completing academic assignments.
- Plagiarism, including but not limited to paraphrasing, summarizing, or directly quoting published or unpublished work of another person, including online or computerized services, without proper documentation of the original source.
- Purchasing or otherwise obtaining prewritten essays, research papers, or materials prepared by another person or agency that sells term papers or other academic materials to be presented as one’s own work.
- Taking an exam for another student.
- Providing others with information and/or answers regarding exams, quizzes, homework or other classroom assignments unless explicitly authorized by the instructor.
- Any of the above occurring within the Web or distance learning environment.

C. Accommodations for disabilities:

Students who need accommodations because of a disability, have emergency medical information to share, or need special arrangements in case the building must be evacuated should inform the instructor immediately, privately after class or in her or his office. Students must present a current accommodation plan from a staff member in Services for Students with Disabilities (SSWD) in order to receive accommodations in this course. Services for Students with Disabilities may be contacted by going to Goins 127, 132, 134, 135, 131 or by phone: 539-7153 or TTY 694-6429. More information is available at [http://www.pstcc.edu/sswd/](http://www.pstcc.edu/sswd/).